

# Ándica



## Sauvignon Blanc 2021

CURICO VALLEY

**GRAPE VARIETIES:** Sauvignon Blanc

**DATE GRAPES PICKED:** March 29 to 31

**ORIGIN:** Curico Valley

### TASTING NOTES

Here appears the delicate color of Sauvignon, pale yellow notes, delicate and subtle, with greenish notes. Fruits appear on the nose tropical, citrus fruits such as grapefruit, and at the end very subtle herbaceous notes, the mouth is sweet, intense, with a fresh and interesting acidity, which leaves a very balanced finish, perfect to enjoy at any time.

### SERVING SUGGESTIONS

Excellent as an aperitif, it also combines very well with all kinds of fish, and excellent for a white fish ceviche. Serve at 10 °C.

### TECHNICAL DATA

Alcohol level: 13 Ph: 3,4

Acidity level: 6,2 grs. /L (as tartaric) RS: 1,7 gr. /L.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Pressing: Destemming, maceration 3 hours at low temperature

Type of fermentation: Alcoholic

Length of fermentation: 16 days

Fermentation temperature: 12°C - 16°C

Aging: Without any wood

Bottling date: July 2021

Properly stored, the wine will hold its potential for the next: 5 a 7 years

### HISTORY

Miguel Torres Ándica is made under the vision of honoring the natural expression and biodiversity of the country that welcomed us 40 years ago. This certified 100% organic wine is made with the utmost respect for the Chilean ecosystems where we grow our grapes, from the north to Patagonia, with a sustainable approach to agriculture and aware of climate change.

### VINTAGE 2021

The 2020-2021 vintage began with a quiet winter, temperatures somewhat higher than the previous vintage. In spring, frosts appear in the month of October that lowered the yields in some varieties of vineyards in the foothills of the Andes mountain range in the Curico and Maule valley. The summer was cool with around 1.5 to 2 °C lower than normal and at the end of January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 harvest is considered cold, achieving a slow maturity with good acidity and moderate alcohols. A vintage where the most benefited grapes were those of the coastal dry land.



MIGUEL TORRES

Pioneer in Chile since 1979



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